



The King's University Catering Menu

After hours, evening and special event catering available as well. Please call us to discuss your catering needs.



Contact us:
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the fresh fork
SEASONAL CATERING. QUALITY SERVICE.

OVERVIEW

Ordering Guidelines

Ordering Lead Time

Please place your order at least two working days prior to your catered event. We will make every effort to accommodate last minute requests, but this lead time is necessary to ensure that fresh ingredients and adequate staff are available. Orders must be confirmed the day before the scheduled event.

Cancellations

We realize that emergency cancellations do occur and we'll do our best to avoid any cancellation charges. Please provide at least 24 hours notice of cancellation. Charges will apply for same day cancellations.

Hours

Prices quoted are for services during our normal business hours of **{7am-4pm}**. Arrangements can also be made for catering after hours.

Pricing

Unless otherwise specified, all catering orders have a **minimum of 10 guests**. Orders are served on china or reusable catering platters. Linens, flowers, decorations, wait staff and other custom services are also available at an additional charge, which will be quoted separately. Any unreturned catering equipment will be billed to the requesting party at full cost.

Billing

All catering orders will be billed and require payment within 30 business days. Credit card orders will be processed on the day of the event but will be pre-authorized once an order is placed.

Clean up

Delivery and clean up charges are included in the pricing for orders delivered within our building.



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details

BEVERAGES

BEVERAGES

Fruit punch, Peach punch, or Lemonade Jugs 1.00/person (min. 10 servings)

Raspberry Sparkling Punch 22/dispenser (25 servings)
Raspberry puree, cranberry juice, soda, sprite

Mock Champagne Punch 22/dispenser (25 servings)
Sparkling white grape juice, ginger ale

Iced Coffee or Tea 22/dispenser (25 servings)

Canned Soft drinks 1.49
Coke, Diet Coke, Sprite, Gingerale

Assorted bottled juices 1.79
Apple, Orange, Cranberry, Grapefruit Cocktail

Milk (250mL) 1.49

Hot Chocolate (1- 8oz c) 1.49

Coffee, Tea & Ice Water Bundle
18.99- 10 cup
75.00- 50 cup
129.00- 100 cup



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breakfast

BREAKFAST

* Prices are listed as cost per person unless otherwise indicated

Deluxe Hot Breakfast Buffet **13.99**

Scrambled Eggs, Bacon and Pork Sausage, Home Style Hash Browns, Pancakes with Syrup, assorted Mini Pastries with Butter and Fruit Preserves, Fresh Fruit Platter, Chilled Fruit Juice, and Freshly Brewed Coffee and Tea

Buttermilk or Berry Pancakes with Syrup **3.29**

Cereal Selection **2.99**

Choose two varieties: Rice Krispies, Fruit Loops, All Bran

Continental Breakfast **9.99**

Freshly Baked Danish, Muffins, Croissants and Cinnamon Buns, accompanied by Butter, Jams and Jellies. Served with Fresh Fruit Kebab, variety of Chilled Fruit Juice, and Freshly Brewed Coffee and Assorted Herbal teas

Bagel Platter **9.99**

An assortment of Bagels served with Cream Cheese, Butter, Jams and Jellies. Served with Fresh Fruit Kabob, variety of Chilled Fruit Juice, and Freshly Brewed Coffee and Assorted Herbal Teas

The Day Starter **14.50**

The classic Breakfast! Scrambled Eggs, Crispy Bacon, Sausage and Hash browns accompanied by Croissants with Butter, Jams and Jellies. Served with a variety of Chilled Fruit Juice, and Freshly Brewed Coffee and Assorted Herbal Teas

Breakfast Sandwiches and Wraps **9.99**

An assortment of Hot Sandwiches on English Muffins or Wraps with Egg and Cheese and your choice of Sausage or Bacon.

Choose from:

Mexican Breakfast Wrap

Breakfast Burrito

Ham & Egg Sunrise

Bacon & Egg Sunrise

Sausage & Egg Sunrise

Ham Sunrise

Served with a variety of Chilled Fruit Juice, and Freshly Brewed Coffee and Assorted Herbal Teas

Muffins, Juice, Coffee & Tea **4.99**

Pancakes, Juice, Coffee & Tea **4.99**



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breakfast



BREAKFAST

Quick Start 6.49
Selection of in house baked muffins and danish . Whipped butter and house preserves served with a variety of chilled fruit juice and freshly brewed coffee and assorted herbal teas.

Bread Milk & Honey Bakery 8.99
Sweet and savory croissants, muffins, danish, whole grain bagels, whipped butter, homemade preserves served with a variety of chilled fruit juice and freshly brewed coffee and assorted herbal teas.

The Alberta 11.99
Crêpes and Galettes de Breton- berries, bananas, nut and seed butter, Nutella, smoked meats, free range eggs served with a variety of chilled fruit juice and freshly brewed coffee and assorted herbal teas (Minimum 20 guests)

A LA CARTE

* Prices are listed as cost per person unless otherwise indicated

Mini Gourmet Pastries (2 per serving)	2.49
Gourmet Muffins with Whipped Butter	1.99
Buttermilk Tea Biscuits	1.49
Jumbo Cinnamon Buns	1.99
Turnover	1.99
Fresh Fruit Salad	3.25
Assorted Whole Fruit	1.25
Mixed Berry Yogurt Parfait	3.15
Sliced Seasonal Fresh Fruit Platter	3.25
Low Fat and Assorted Fruit Yogurt	1.65
Hot Oatmeal	2.99
Gourmet Cookies (2 each)	1.95
Bernard Callebaut Truffles	2.99
Assorted Chips	1.69
Seasonal Fresh Fruit Skewers	4.29
<i>Served with Canadian Maple yogurt (2 per person)</i>	
Soft, Plump, Sugared Scones from Bread Milk and Honey	21/dozen
Orange Cranberry Scones from Bread, Milk and Honey	22/dozen
Freshly baked Danish	20/dozen

MADE WITHOUT GLUTEN

Assorted Muffins	1.99
Cinnamon and Almond French toast	3.69

breakfast



SALADS

Fresh Garden Salad	3.59
<i>Crisp Iceberg and Romaine Lettuce, Fresh Tomatoes, Carrots, Cucumbers, Red Onion, and your choice of Dressings on the side.</i>	
Simply Caesar Salad	3.59
<i>Crisp Romaine Lettuce, Croutons, Bacon Bits, and Parmesan Cheese tossed with Creamy Caesar Dressing.</i>	
Mykonos Greek Salad	3.59
<i>Iceberg and Romaine Lettuce mixed with Cucumbers, Tomatoes, Black Olives, and Feta Cheese, tossed in a zesty Greek Dressing.</i>	
Asian Noodle Salad	3.59
<i>Vermicelli Noodles and Julienne of Vegetables tossed in a Sesame Rice Wine Vinaigrette.</i>	
Spinach and Mandarin Salad	3.99
<i>Fresh Spinach topped with Mandarin Oranges, Red Onion, and Mushrooms, served with Raspberry Vinaigrette.</i>	
Pesto Pasta Salad	3.99
<i>Fusilli tossed with Red Peppers, Sun-Dried Tomatoes, Broccoli Florets, and Pesto Dressing.</i>	
Mediterranean Grilled Vegetable Salad	4.19
<i>A colourful blend of Grilled Vegetables, marinated in light Balsamic Vinaigrette and Olive Oil, served with fresh Herbs and Feta Cheese.</i>	
Mexican Barley Salad	4.19
<i>Whole Barley Grains mixed with Fresh Corn, Pepper Medley, Red Onions, and Fresh Cilantro, tossed in a sweet Lime Vinaigrette.</i>	

PLATTERS

Deluxe Sliced Fruit Platter	44.99 (10-15) 69.99 (20-50)
<i>A mouthwatering display of sliced Melons, Strawberries, Pineapple, Grapes, Kiwi and Oranges. Perfect for any occasion.</i>	
Vegetable Dip Platter	34.99 (10-15) 53.99 (20-50)
<i>A selection of crisp bite-sized Vegetables served with your choice of savoury Ranch or Blue Cheese Dip.</i>	
Classic Cheese Platter	59.99 (10-15) 89.99 (20-50)
<i>A fine selection of Canadian and Imported Cheeses, accompanied by an assortment of Crackers and Fresh Fruit.</i>	

lunch

PLATTERS



Toasted Flatbread with Dips **54.99 (10-15)**
A variety of delicious Spreads including Hummus and Tzatziki, served with Grilled Flatbreads and Pita.

Mexican Dip Platter **38.99 (10-15)**
Tortilla Chips served with Tangy Salsa, Sour Cream and Guacamole.

Nacho Basket **3.29/per person**
Crispy Tortilla Chips served with Cheese, Green Onion, Sour Cream, and Salsa.

Chicken Wings **18.99 & 39.99**
*Flavours include Salt & Pepper, BBQ, Teriyaki or Hot Buffalo
Two pounds or four pounds, served with fresh vegetable sticks*

Chicken Tenders **32.99 & 66.99**
Chicken Tenders with Plum Sauce. Choose from two dozen or four dozen.

Potato Skins **2.79/per person**
Crisp Potato Skins served with Cheddar Cheese, Chives, and Sour Cream, complemented by Fresh Vegetable Sticks and a Creamy House Dressing.

Mediterranean Antipasto Platter **71.99**
A savoury array of Roasted Vegetables, Olives, Artichokes, Prosciutto, Salami, Provolone, and Crumbled Feta Cheese, served with Grilled Pita.

Canadian Poutine Station **11.99/person (min. 20 people)**
Chef attended. Pulled pork, caramelized onions, mushroom ragout, chili, apple smoked bacon, sour cream, tomato salsa, chicken, grilled red and green bell peppers, upper Canada cheese curd, beef & vegetable gravy & homemade chips.

Angus Beef Slider Station **12.99/person (min. 20 people)**
Chef attended. Choose from a selection of meats including; beef, chicken, and sausage. Assorted toppings to include; aged Canadian cheese, blue cheese, caramelized onions, mushrooms, smoked bacon, ketchup, cherry BBQ sauce, mustard, honey mustard, tomatoes, shredded lettuce, onion, along with wheat or white buns.

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PLATTERS

Bruschetta & Flatbread Display

8.99/person (min. 20 guests)

Toasted flatbreads lightly brushed with extra virgin olive oil. Specialty toppings include; heirloom tomato, roasted red pepper hummus, basil pesto, and olive tapenade.

Chicken & Beef Satay Station

8.99/person (min. 20 guests)

Teriyaki, sweet chili or honey thyme glaze with plum sauce and cucumber yogurt raita.

INTERNATIONAL DELI

The Chicken Florentine

13.99

Marinated Grilled Chicken, Roasted Red Peppers, Spinach and Pesto. Served with your choice of salad or Veggies and Dip, A scrumptious assortment of Dessert Squares or Fruit Platter, Coffee, Tea, and assorted Chilled Beverages.

The Acapulco

13.99

Roast Beef, Guacamole, Salsa and Cilantro. Served with your choice of salad or Veggies and Dip, A scrumptious assortment of Dessert Squares or Fruit Platter Coffee, Tea, and Assorted Chilled Beverages.

The European Baguette

13.99

Shaved Roast Beef, Emmenthal cheese and creamy horseradish. Served with your choice of salad or veggies and dip. A scrumptious assortment of dessert squares or fruit platter. Coffee, tea, and assorted chilled beverages.

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SANDWICHES

Classic Sandwich Platter

13.49

Made on a variety of Freshly Baked Breads, stuffed with quality Meats and Fillings and traditional garnishes. Served with your choice of two Salads, Freshly Baked Cookies and a variety of Soft Drinks.*

- *Egg Salad on Multigrain Baguette (560 Cals / each)*
- *Tuna Salad (260 Cals / each)*
- *Turkey Breast with Cranberry Aioli (470 Cals / each)*
- *Shaved BF Ham and Swiss (500 Cals / each)*
- *Shaved Beef with Horseradish on Kaiser (340 Cals / each)*
- *Fresh Veggie with Cream Cheese Wrap (470 Cals / each)*

Gourmet Sandwich Platter

15.49

Assortment of gourmet Sandwiches made on freshly baked Artisan Breads, Wraps and Rolls. Served with your choice of two Salads, Freshly Baked Cookies and a variety of Soft Drinks.*

- *Southwest Chicken Club Focaccia (330 Cals / each)*
- *Black Pepper Striploin Ciabatta (500 Cals / each)*
- *Montreal Smoked Meat with Dijon on Rye (360 Cals / each)*
- *Tuscan Grilled Chicken Breast (630 Cals / each)*
- *Tuna Salad with Tarragon and Apple Panini (490 Cals / each)*
- *Grilled Vegetable with Hummus (390 Cals / each)*
- *Brie with Roasted Peppers and Mango Chutney (360 Cals / each)*

**Soft Drinks may be substituted with coffee/tea and ice water.*

lunch

SANDWICHES

SANDWICH PACKAGES

**All sandwich packages are served with garden crisp vegetables and dip or salad, an assortment of dessert squares, coffee, tea, and an assortment of chilled beverages.*

The Traditional Style Package

12.99

A selection of Albacore Tuna, Egg Salad, Black Forest Ham, Roast Beef, and Canadian Cheddar on Fresh Whole Wheat or White Bread.

Wrap Package

12.99

An assortment of Wraps including Roast Beef, Turkey, Chicken Salad, Tuna Salad, Egg Salad, and Grilled Vegetables with Hummus.

Vegetarian Specialty Package

12.99

A selection of exciting Vegetarian Fillings prepared on Fresh Specialty Breads, Herbed Focaccia, Crusty Baguettes, and Tortilla Wraps.

Individual Boxed Lunch

11.99

Great for those small or informal meetings, any Classic Sandwich or Wrap, a piece of Fruit, Carrot and Celery Sticks with Dip, two freshly gourmet cookies for Dessert and a Bottle of Juice. Individually packaged



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SALAD MEALS

**All salads Include a selection of Fresh Baked Rolls and Butter, Freshly Brewed Coffee, assorted Herbal Teas, and assorted Chilled Beverages*

Spicy Grilled Vegetable & Feta Salad 12.99

Potatoes, Zucchini, Peppers, and Red Onions brushed with a Feta and Oregano Dressing, served with Greek Feta Cheese on a bed of Baby Spinach.

Grilled Chicken Caesar Salad 13.99

Grilled Chicken Breast served on traditional Caesar Salad with Spiced Croutons.

Greek Chicken Salad 14.99

Grilled Chicken Breast served on traditional Greek Salad with Olives and Feta.

Grilled Chicken with Rotini and Peppers Salad 14.99

Grilled Chicken Breast, Tri-Coloured Rotini and Mixed Sweet Pepper Salad, garnished with Black Olives and Grape Tomatoes served on Hearts of Romaine with Sun-Dried Tomato and Oregano Dressing.

OTHER

17" Pizza (serves 6)

Choice of Pepperoni, Hawaiian, Vegetarian or Cheese Pizzas 19.99
Can be cut in 8 or 12 pieces.

Baked Chicken Thighs

Rolls, garden salad, rice pilaf, steamed vegetable, cookies, pop/juice 11.99

Pasta Primavera with Garlic bread 7.99

1/2 Wrap & side of Garden or Pasta salad 5.99

Soup of the Day 3.79

Salad add on 2.99

Soup & Buns 6.50

- *Beef Barley*
- *Mushroom & Barley (vegetarian)*
- *Minestrone (vegetarian)*
- *Chicken Mulligatawny*
- *Cream of Turkey*
- *Chicken Noodle*

** noodles made without gluten option is available*

lunch

HOT MEALS



Homemade Meat Lasagna 10.99

Homemade Meat Lasagna served with choice of Caesar or Market Green Salad and Garlic Bread. Prepared in portions of 12.

Homemade Vegetable Lasagna 10.99

Homemade Vegetable Lasagna served with choice of Caesar or Market Green Salad and Garlic Bread. Prepared in portions of 12.

Tortellini 10.99

Cheese-filled pasta smothered in choice of Chicken Mushroom Alfredo Sauce or lightly Herbed Tomato Sauce. Served with choice of Caesar or Market Green Salad and Garlic Bread.

Penne Primavera 10.99

Penne Primavera with choice of Creamy Alfredo Sauce or lightly Herbed Tomato Sauce. Served with choice of Caesar or Market Green Salad and Garlic Bread.

Chicken Parmesan 12.99

Tender Chicken Cutlets served with Penne al Pomodoro (tomato sauce). Served with choice of Caesar or Market Green Salad and Garlic Bread.

Rotini Primavera 10.99

Rotini Primavera with choice of Creamy Alfredo Sauce or lightly Herbed Tomato Sauce. Served with choice of Caesar or Market Green Salad and Garlic Bread.

Teriyaki Chicken 14.49

Traditional Teriyaki flavoured Chicken Breasts served with Rice and choice of Caesar or Market Green Salad and Rolls.

Teriyaki Salmon 15.49

Orange Ginger Glazed Salmon Loins served with Rice and choice of Caesar or Market Green Salad and Rolls.

Honey and Garlic Chicken 14.49

Classic Honey and Garlic flavoured Chicken Breasts served with Rice and choice of Caesar or Market Green Salad and Rolls.

Honey and Garlic Salmon 14.49

Classic Honey and Garlic flavoured Salmon served with Rice and choice of Caesar or Market Green Salad and Rolls.

Butter Chicken 14.49

Boneless Chicken Tikka simmered in a Creamy Tomato Sauce. Served with Basmati Rice and choice of Caesar or Market Green Salad and Rolls.

Jerk Chicken 14.49

Authentic Jerk Spiced Chicken Breasts served with Rice and choice of Caesar or Market Green Salad and Rolls.

lunch

HOT MEALS

Chili with Baked Potatoes

11.99

Your choice of Beef or Vegetarian Chili with Baked Potatoes, served with Grated Cheddar Cheese and Sour Cream. Includes a selection of Fresh Baked Rolls and Butter, Caesar or Garden Salad, Freshly Brewed Colombian Coffee, assorted Herbal Teas and assorted Chilled Beverages.

Vegetarian Fusilli al Forno

11.99

A half pan of Baked Fusilli in an Herbed Tomato Sauce served with Garlic Bread. Includes Caesar or Garden Salad, Freshly Brewed Coffee, assorted Herbal Teas and assorted Chilled Beverages.

Asian Stir-Fry

14.49-15.49

Your choice of Chicken, Beef or Vegetable Stir Fry with Mushrooms, Broccoli, Red and Green Peppers, Carrots, Onion, and Bok Choy tossed in a traditional Wok with Soya Sauce and Ginger, served over Jasmine Rice. Includes a selection of Fresh Baked Rolls and Butter, Caesar Salad or Garden Salad, Freshly Brewed Colombian Coffee, assorted Herbal Teas and assorted Chilled Beverages

Middle Eastern

14.99

Traditional Greek salad. Freshly made hummus and tabbouleh with pita bread and pita chips. Chicken Souvlaki with yogurt tahini, and tzatziki, Kefta Kebab with Garlic Sauce, batata harra (potato). Rice Pudding. Coffee, tea and assorted chilled beverages.

Jasper Lunch

16.95

Seasonally based homemade soup/Artisan homemade flavoured breads (pesto butter/garlic butter/chili butter). Medley of local greens, cherry tomatoes, and cucumbers with house blended dressings. Gourmet sandwiches : in artisan Kaisers, sliced turkey with avocado, sundried tomatoes and Brie cheese with citrus mayo, lettuce and tomato on a multi grain cranberry loaf, Montreal smoked brisket with Swiss cheese, citrus aioli, crispy lettuce and tomatoes on a freshly local Bocconcini cheese, sundried pesto tomato aioli, lettuce and tomato, kosher pickles. Sliced seasonal fruit. Coffee and Tea.



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MADE WITHOUT GLUTEN



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Herbed Salmon **17.99**

Broiled Salmon delicately seasoned with White Wine, Onion, Tomato and Sliced Lemons and Fresh Herbs; includes a selection of Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Chilled Beverages, Fruit Plate, Side of Rice and Vegetables.

Sirloin Strip Steak **17.99**

Grilled Five-Ounce Strip Steak topped with Caramelized Onions and Mushrooms and finished with Veal Demi-Glace, served Medium; includes a selection of Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Chilled Beverages, Fruit Plate, Side of Rice and Vegetables.

Savory Grilled Chicken **17.99**

Boneless Breast of Chicken topped with a delectable combination of Roasted Garlic, Mushrooms, Fresh Rosemary, Veal Stock and Cream; includes a selection of Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Chilled Beverages, Fruit Plate, Side of Rice and Vegetables.

Quinoa with Vegetables **15.50**

Fresh Seasonal Vegetables skewered on a Rosemary Sprig served on a Bed of Quinoa; includes a selection of Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Chilled Beverages, Fruit Plate, Side of Rice and Vegetables.

Chopped Cobb Salad **13.49**

Crisp Romaine Lettuce tossed with Applewood Smoked Bacon Shavings, Gorgonzola Cheese, Hardboiled Egg, Tomatoes, Roasted Turkey Breast and Avocado, topped with Shallot Crisps and served with a side of Housemade Ranch Dressing; includes a selection of Freshly Brewed Coffee, Assorted Herbal Teas, Assorted Chilled Beverages, Fruit Plate, Side of Rice and Vegetables.

lunch

DINNER BUFFETS

**All dinners are priced per person*

Dinner Buffet Package **21.99**

Includes choice of two Entrées (one Meat, one Vegetarian), two Salads, one Starch, one Vegetable, one Dessert, assorted Breads with Butter, Coffee and assorted Herbal Teas.

Chicken Chasseur Buffet **32.99**

With Chasseur Sauce. Accompanied by Wild Rice Pilaf and Green Beans Almandine. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Tuscan Chicken Buffet **36.99**

Chicken Supreme filled with Sun-Dried Tomatoes, Chevre and Basil, served with a Fire-Roasted Red Pepper Sauce. Accompanied by Rosemary Roasted Potatoes and Citrus Seasoned Broccoli Florets. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Coconut Crusted Chicken Buffet **32.99**

Grilled Coconut Crusted Chicken Breast served with your choice of Lime Pineapple Salsa or Spicy Pepper. Accompanied by Wild Rice Pilaf and Orange Asparagus. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Fillet of Atlantic Salmon Buffet **34.99**

Herb Grilled Atlantic Salmon Fillet served with Butter and Lemon Caper Sauce. Accompanied with Lemon and Fresh Herb Risotto and Roasted Zucchini Medley. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Roasted Pork Tenderloin Buffet **31.99**

Herb Crusted Oven Roasted Pork Tenderloin served with Tropical Fruit Salsas and a Glaze Reduction. Accompanied by Garlic Mashed Potatoes and Roasted Vegetables. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Oven Baked Whole Beef Striploin Buffet **36.99**

Whole Striploin oven baked and served with Caramelized Pearl Onions and Merlot Jus. Accompanied by Smashed Potatoes and a variety of Roasted Beets. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Vegetarian Gateau Buffet **21.99**

Zucchini, Eggplant, Grilled Asparagus and Tomato layered with Grilled Tofu and Fresh Basil, served with a zesty Tomato Basil Sauce. Accompanied by a Quinoa Pilaf. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.

Beef Tenderloin Buffet **42.49**

Roasted Beef Tenderloin dusted with Black Pepper and Sea Salt with a Red Wine Demi-Glaze. Accompanied by Fingerling Potatoes and Broccoli and Cauliflower Medley. Includes your choice of Soup or Salad, choice of Dessert, Fresh Baked Breads with Butter Rosettes, House Coffee and assorted Herbal Teas.



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BARBECUES

*priced per person



Quarter Pound Burger	12.99
Jumbo Hot Dogs	12.99
Vegetarian Burgers	14.99
Oktoberfest Sausage	11.99
Vegetarian Kebabs	14.99
Beef Kebabs	15.99
Chicken Kebabs	15.99
Grilled Chicken Breast	21.99
6oz Striploin Steak	22.99

Barbecues served with two salads, sliced tomatoes, onions, pickles, lettuce, corn on the cob, chocolate brownies, watermelon, lemonade or iced tea or a variety of pop.

Salad choices: Garden, Caesar, Greek, Spinach and Mandarin, Pesto Pasta, Grilled Vegetable, Quinoa with butternut squash, Mexican Barley or Tabouleh

barbecue

DESSERTS



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Assorted Dessert Squares **2.49/person**

A scrumptious assortment of your favourite Dessert Bars including Decadent Chocolate Brownies, Old Fashioned Date Squares, Traditional Nanaimo Bars, Butter Tarts, and Rocky Road Bars.

Gourmet Cookie Basket **31.99**

A selection of Freshly Baked Gourmet Cookies including Chocolate Chunk, Oatmeal Raisin, and White Chocolate Macadamia. (30 cookies per basket)

Regular Cookie Basket **13.99**

A basket of tasty Chocolate Chip, Oatmeal Raisin, and Carnival Cookies. Each basket contains two dozen 1 oz. Cookies.

Crazy Cakes Gourmet Donuts **2.00/pc or 20.99/dozen**

Crazy Cakes Gourmet Cupcakes **3.99/person**

Warm Maple Pudding **7.99/person**

Crisp' Baked Apples **7.99/person**

The Ice Cream Social **9.99/person**

Premium Vanilla Ice Cream, Assorted Parlor Toppings, Nuts, Cherries, Dried Fruits, Whipped Cream, Shredded Toasted Coconut, Chopped Assorted Candy, Gummy Bears and Cookie Crumble

Strawberry Shortcake Station **10.99/person**

*Build Your Own Strawberry Shortcake
Strawberries, Mixed Berry Compote, Shortcake Biscuits,
Pound Cake, Chocolate Sauce and Whipped Cream*

Fruit Tartlets **3.29/person**

New York Cheesecake **51.99**

10 inch Traditional Cheesecakes, rich and creamy with your choice of Toppings.

Serves 16 pieces per Cake.

Deluxe Dessert Platter **38.99**

*An assortment of Freshly Baked Cookies, Chocolate Brownies and Dessert Bars and Squares.
30 pieces*

Assorted Cream and Fruit Pies **20.99**

A selection of favourites including Apple, Blueberry, Cherry, Boston Cream, Coconut Cream, Lemon Meringue, Pecan, Pumpkin, Strawberry Rhubarb, and Forest Fruits. Each Pie serves 6-8.

Special Order Slab Cakes **Market Price**

desserts